

GRAND DEUR CAVIAR \$140

WAFFLES, CREME FRAICHE

PICKLED OYSTERS \$28

WHITE CHOCOLATE CAULIFLOWER, OSETRA CAVIAR

SCALLOP CEVICHE \$18

PICKLED DAIKON, GRANADA CHILI, CORN LECHE DE TIGRE

YELLOWTAIL CRUDO \$26

SHUNKYO RADISH, SMOKED AVOCADO, GRANADA SALT

BURRATA \$27

HARROUSH CUCUMBER, CHERRY TOMATO
SMOKED TROUT ROE, TOMATO VINAIGRETTE

FOIS GRAS \$27

TRUFFLE SEAWEED, KOMBU BUTTER

CHARRED JAPANESE EGGPLANT \$19

SEA ISLAND PEA, BLACK GARLIC, LAPSANG SOUCHONG
PICKLED CHANTERELLE

IBERICO PORK CHEEK \$24

CECI NERI, CELTUCE, BLACK VINEGAR
PICKLED PEARL ONION

MARKET VEGETABLES

\$15 PEA DAHL, FRIED SHALLOT, CURRY LEAF

\$15 KYOTO CARROT, BARLEY MISO, MINT

\$15 CHARRED CARAFLEX CABBAGE, SEAWEED GREMOLATA

\$36 TILEFISH

CHILEAN UNI, SHISHITO, GREEN TOMATO
BURNT ONION, BROWN BUTTER

\$34 MADAI

GREEN TOMATO JAM, SMOKED POBLANO
SCARLET RUNNER BEAN

\$42 POUSSIN AL COGNAC

PARISIENNE CARROT, TURNIP, ZANZIBAR PEPPERCORN

\$38 ELYSSIAN FIELDS LAMB COLLAR

CALABRIAN, JIMMY NARDELLO, RED KABOCHA, PICKLED
FAIRY TALE EGGPLANT

DRY AGED STRIP STEAK

GLAZED FORONO BEETS, ONION PETALS, BRONZE FENNEL

\$60 28- DAY DRY AGED

\$115 75- DAY DRY AGED